



PROCURE

FOOD PROCUREMENT MADE EASY

Procurement Management for CHEFS, by CHEFS



Helping you achieve
average savings of
15% on your annual
food budget



We really know food!

PROCURE is a food and kitchen procurement specialist, operated by experienced chefs and procurement experts, dedicated to overseeing all aspects of acquiring the essential goods and services required to sustain your kitchen's day-to-day operation.

This encompasses everything from sourcing and conducting necessary inspections of products to meticulously documenting each stage of the procurement process.



“We source quality and best value ingredients at better than market price, all from your choice of supplier”

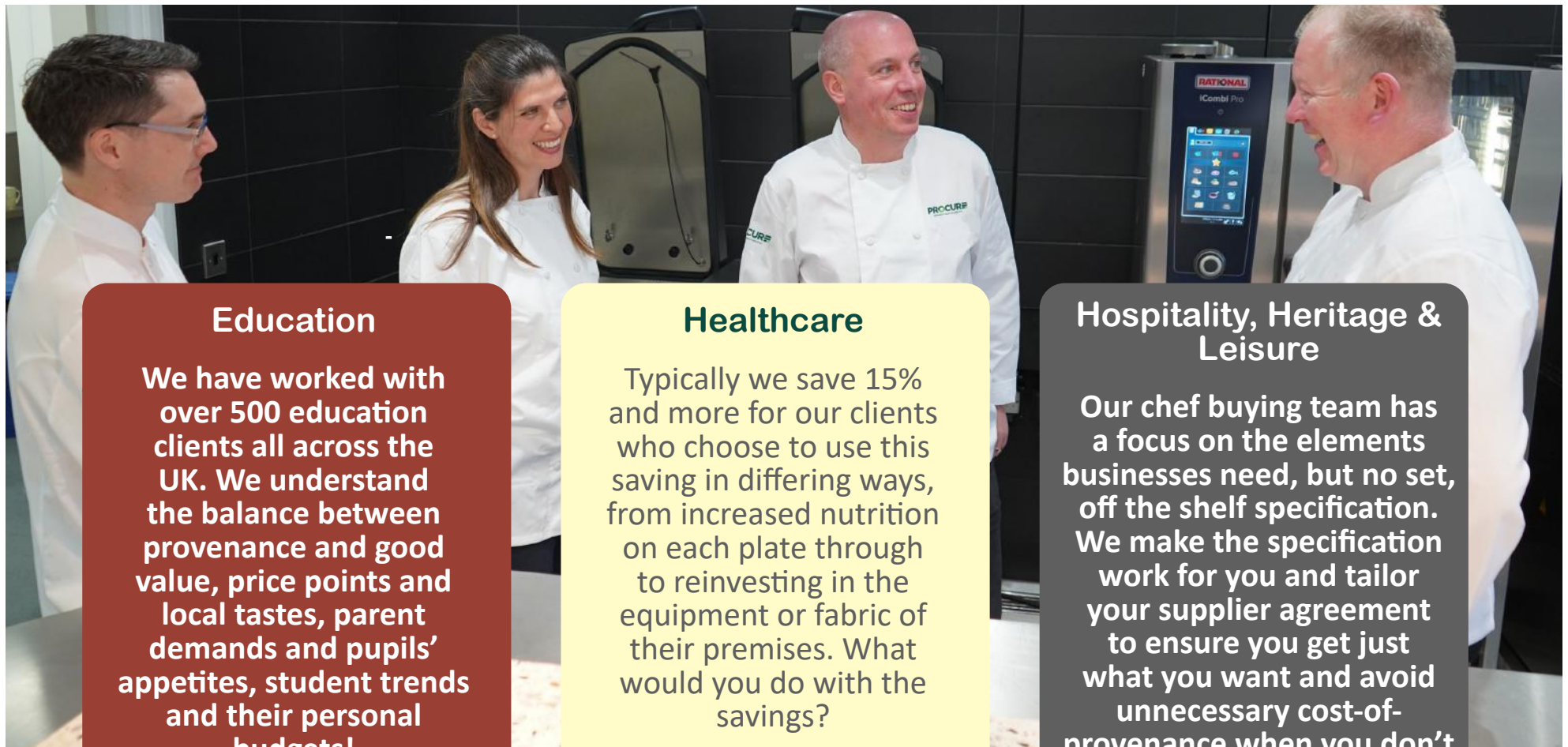
James Wronski, Procure Chef Director



Who can we help?

Food businesses just like yours!

We support all types and sizes of food business from single outlet owner operated businesses all the way through to multiple outlet organisations operating across the UK. We understand the needs and variances for your specific business and can assist with anything from a no obligation benchmark, a review to identify your existing provenance on, to full tender management and ongoing compliance monitoring.



Education

We have worked with over 500 education clients all across the UK. We understand the balance between provenance and good value, price points and local tastes, parent demands and pupils' appetites, student trends and their personal budgets!

Healthcare

Typically we save 15% and more for our clients who choose to use this saving in differing ways, from increased nutrition on each plate through to reinvesting in the equipment or fabric of their premises. What would you do with the savings?

Hospitality, Heritage & Leisure

Our chef buying team has a focus on the elements businesses need, but no set, off the shelf specification. We make the specification work for you and tailor your supplier agreement to ensure you get just what you want and avoid unnecessary cost-of-provenance when you don't need it.

Our areas of support

We can help you select the very best suppliers based on quality, reliability and value. We also help you source specialist products and provide advice on menus and nutrition.

Negotiate best price

- ✓ Monitor compliance
- ✓ Invoice monitoring and credit notes
- ✓ Limit price increase

Alternative product sourcing

- ✓ Bespoke product solutions
- ✓ New supplier and products

Suppliers - Monitor service level agreements in detail

- ✓ Ensure due diligence and compliance
- ✓ Supplier review meetings
- ✓ Mobilisation support

Documents

- ✓ Transparent visibility over your operation
- ✓ Market reports



Professional tendering

Enabling your teams to deliver great service

Comparable quotes: accurate tendering to achieve best value

We competitively tender all or part of your food & supplies, including dry, frozen, ambient, fruits & vegetables, butchery, dairy, bakery, specialist provisions and non-food. We work with the suppliers you wish to invite and provide a comprehensive turnkey solution which includes inspecting supplier's premises and auditing their policies and procedures. To help you decide who your preferred supplier will be we produce a shortlist of companies for each category. All suppliers will have agreed service level agreements, focusing on your individual requirements for quality, frequency of delivery and environmental targets.

Recommendations:

If you need advice we can recommend tried and tested suppliers for each category – companies we have worked with before that we know provide the very best quality products, a reliable service and all at the best market price.



Quality assured ingredients

Our Chef Consultants are well-versed in market trends, supplier landscapes, and pricing structures, providing valuable insights and expertise to navigate the complex food industry.



We work with MSC certified sustainable fishery suppliers



We work with suppliers of Red Tractor certified standards from British farmed meats as a minimum.



We work with Soil Association Accredited wholesalers of Organic Certified products.



We work with suppliers that source local and seasonal products at their best



We work with Red Tractor assured produce that can be traced right back through the supply chain to the British farms it came from.



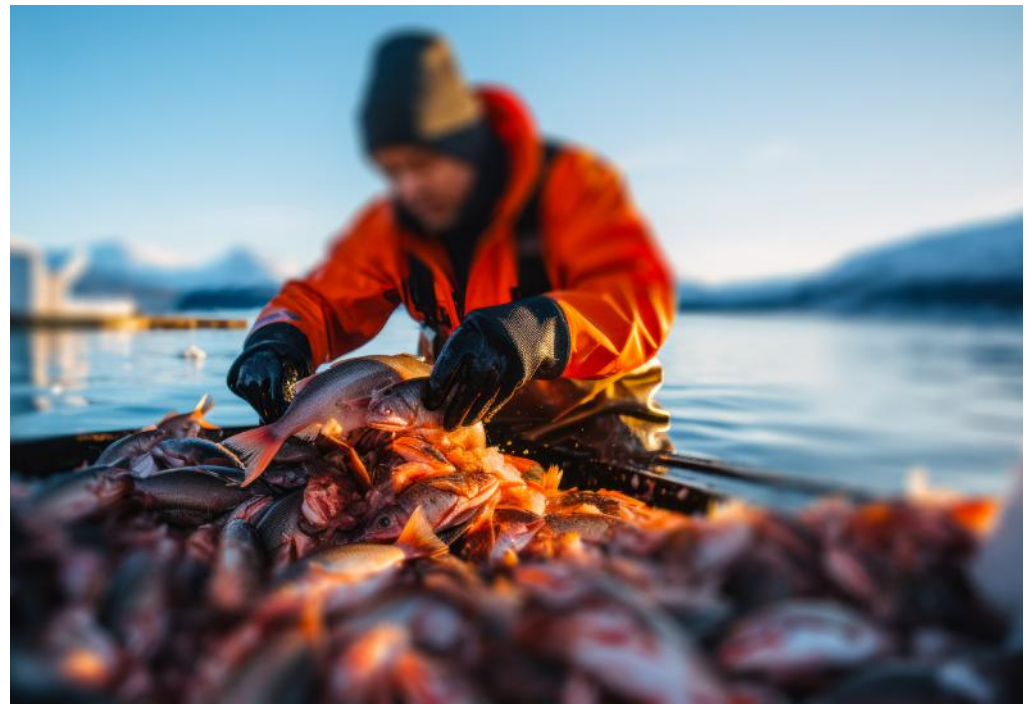
Sustainability



We continuously explore innovations in food procurement to enhance all aspects of the supply chain and create value for our partners. Our utmost priority is to have access to clear and transparent information regarding our supply sources and origins.

Reducing your impact - our approach

We are passionate about connecting consumers with the best quality products while promoting sustainable, ethical, and environmentally responsible food sourcing. Our approach is to make sure the products on offer are of the highest quality, and that the farmers and artisans who produce them receive a fair and equitable payment. By working together with chefs, restaurateurs and home cooks, our aim is to create a global community that values sustainable sourcing.





TIME TO GET IN TOUCH?

Contact us to chat about our procurement solutions and to arrange your free, no obligation benchmark



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